

Mini Cheesecakes w/ Strawberry Sauce

Ingredients:

Filling:

1 6oz Cream Cheese
1/2 Cup of Sour Cream
1/4 Cup of Sweetener (your choice)
1 Tsp Vanilla Extract
2 Eggs

Crust:

1 & 1/2 Packages of Graham Crackers
2 Tbsp of Sugar
1/2 Tsp of Cinnamon
1/2 Stick of Real Butter

Strawberry Sauce:

4lbs Strawberries (cleaned and quartered)
1/2 Cup of Sugar
1 Lemon (juiced)
1 & 1/2 Tsp of Vanilla Extract

What's Needed:

Muffin Tin (12ct) and muffin liner cups
Mixer
Sauce pot
Utensils
Food Processor/Blender

Bowl
Cutting board
Knife
Small circular glass cup
Patience

Directions:

For Crust:

1. Preheat oven to 325
2. Put graham crackers in food processor or blender. Process until graham crackers are very fine
3. Place in bowl with sugar and cinnamon, mix well
4. Add melted butter to dry mixture, mix well. Mixture should look like wet sand
5. Place muffin liners in tin, in each cup put 1 tbsp of mixture. Flatten with the bottom of your clean glass cup
6. Once all 12 cups are completed place in preheated oven
7. When crust looks golden brown pull out of oven and let cool

For Filling:

1. While crust is cooling, you will begin on the filling. Mix cream cheese until smooth
2. Once smooth add in sour cream, mix well
3. Add in sugar, eggs and vanilla extract. Mix well
4. Place filling into now cooled mini muffin crust cups
5. Don't over fill cups, once down place in oven
6. After 10mins or so start to check on cheesecakes because if overcooked they will start to crack
7. Once they look nice and fluffy pull them out to cool
8. When they have cooled place in fridge so they can set

For Sauce:

1. Place clean and quartered strawberries with the juice of one lemon, vanilla extract and sugar
 2. Turn fire on low to medium heat, stir often
 3. Do not let it over boil
 4. The longer you cook the sauce the thicker it will get. So, this can be easily turned into jam and it's very delicious as well
 5. Once it's to the consistency that you prefer let cool then place in mason
 6. Store in fridge
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- * If you desire them to be vegan substitute dairy products with plant based
 - * For a healthier crust you can use oats instead of graham crackers
 - * Sauce can be done with different berries as well
 - * Enjoy!